



the brotherhood of the knights of the vine®

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NATION'S CAPITAL CHAPTER

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Master Vice Commander
JOHN (JOE) ALT
Master Exchequer
DEBRA G. ARTHUR
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The Grand Assemblage

Induction of New Members Enthronement Dinner

Belle Haven Country Club

Alexandria, VA • March 26, 2010

The dinner planned and executed by Executive Chef Max Phillippe Knoepffel with the able assistance of Chef José Urquia was exquisite. The service supervised by Assistant Manager Mathew Moyer was impeccable. And the wine pairings chosen by Master Knight and General Manager "Chip" Brennan with the assistance of Matt Moyer were splendid.

This was the first time in my memory that we allowed our hosts to select the wines for an Assemblage. No doubt, most attending agree the decision was wise. The selections were from small lots of carefully chosen vineyards.

All came together for glorious evening of ceremony, food, and wine combined with great company. An experience that is rare and memorable.

Master Knight Chris Breiner was elevated to the rank of Master Wine Maker. For years, Chris has been a stalwart in the Virginia wine industry. He now serves as President of the Charlottesville Wine Trail. From what he tells us, this is a one term position in which precedent dictates the term may last for 25 years. (Is this close to royalty?) Aside from more mundane activities, Chris manages his family winery on Stone Mountain northwest of Charlottesville which is strangely named (. ?) Vineyards.

David Lynch is our new Knight. He is a management consultant involved in Defense Department activities. Numerous times, David volunteered his time and energy in support of the wine judging by the Atlantic Seaboard Wine Association.

Knight Lynch performed the duties of ceremonial knight splendidly and will be an excellent addition to our organization.

Reflecting on this year's Assemblage, we learned three things. One, we will be delighted to experience future events hosted by Master Knight Chip Brennan, if he invites us. The evening was spectacular! Two, we will severely hesitate holding another Assemblage on a Friday. Too many members informed us that they could not attend because it was on a Friday, thus we deprived these members of a splendid evening. Based on all the information we received from members, Saturday nights are best. We will make every endeavor to make it so. And three, well we will save that for another time.

Educational Wine Tasting

Master Knight George Foote

Restorante Portofino • Saturday • April 17 • 7:30 pm

BLIND MERLOT TASTING

Master Knight George Foote has a few tricks up his sleeve in an effort to fool us. This will be a blind tasting of Merlots. For years New World style Merlots were noted as being light, fruity, perfume wines where Old World style Merlots were more robust and intense.

Master Knight Foote suggests we will have two flights of Merlots consisting of 3 to 4 different wines each. George proposes the first flight will be in a lighter style and the second flight in a more robust style.

Is George trying to sneak in some old world wines with the new world wines, or some made in the new world but with the old world style, or some made in old world in with the new world style? This becomes so confusing!

For the first flight of lighter style Merlots our friends at Portofino will serve:

Duck Confit with dried fruits
Veal Ravioli with shitake mushrooms and merlot sauce
Gorgonzola stuffed Shrimp

For the second flight of more robust style Merlots our friends at Portofino will serve:

Lamb Osso Bucco
Chicken stuffed with prosciutto, parmesan and spinach with cream sauce
Italian sausage stuffed Portobello Mushroom

I am more confused. When it says Blind Merlot Tasting does it mean that I am blindfolded? How should I eat? Will the wine be blindfolded? Why should it care?

To become unconfused, you must attend! **RSVP by check** payable to KOV for \$45 pp to: Joe Alt; 8201 Tis Well Drive; Alexandria, VA 22306. by April 14. Tel.:703-799-5988.
joenpat@verizon.net

The Grand Assemblage
North Carolina Chapter
Enthronement Dinner and Dance
Riber Landing Clubhouse
Wallace • May 1 • 6pm

What a better way to enjoy an exceptional spring evening in the grand North Carolina Style.

Members who are contemplating moving South, particularly to the low country, should consider attending.

Grab Bag – Getting Ready for Budapest
Saturday • May 8 • 7:30 pm
Hungarian Foods and Wines

Details to follow in the Next Newsletter

OTHER NEWS:

DUES: Last year our Chapter had the most astounding dues payment record in the history of the organization. The 100% re-up rate is better than the Marines. (I must be doing something wrong).

WE ARE BEHND THIS YEAR: Please, if you have not done so, send in your dues in as quickly as possible. The earlier your dues payment gets to National, the bigger the percentage we receive back and the more we have for special wines. (I am doing something wrong.)

KOV Annual Meeting, 2010: If you wish to attend, please contact me at Ken@Haapala.com.

Nation's Capital Chapter of the Brotherhood of the Knights of the Vine
Schedule for 2010

April 17 -- Tasting with George Foote at Portofino Resturant

April 23 & 24 – KOV Annual Meeting, Lodi, CA

May 8 – Hungarian Grab Bag – Russ will coordinate

June 5, or 12 – Winery tour – Joe will coordinate

August 21 or 28 – Blessing – Mary Anne will coordinate

September 11 or 25 – Potomac River Cruise – Pat will coordinate

October 16, 23, or 30 – Thomas Jefferson Harvest Dinner – Ken & Dave will coordinate

November 6 or 13 –tasting with George Foote – Carl will coordinate (if it is not possible we will go with a grab bag.

December 3 – Holiday Party – FRIDAY Portofino Carl and Dave will coordinate

OTHER EVENTS:

April 23 & 24 – KOV Annual Meeting, Lodi

May 1 – North Carolina Chapter, Grand Assemblage, Wallace, NC

On April 31 Supreme Knight Gordon Murchie will be giving a special lecture on the history of wines in America.

International Events

May 20 to 24, 2010 / Budapest, Hungary

46th International World Congress of the FICB

Per Vitem! Ad Vitam!

Ken Haapala, Master Commander

Nation's Capital Chapter